

PATENT
514413-3868

LISTING OF CLAIMS

This listing of claims will replace all prior versions and listings of claims in the application.

1-16 (canceled)

17 (new): A process for the thermochemical modification of starch, with the exception of green-pea starch, comprising the steps of contacting a starch having a moisture content of less than about 20% with an acid, heating the mixture at a rate greater than about 3 K/min to a temperature of about 50-120°C, and then, if necessary, adjusting the pH of the mixture to about 5.5-7.5 by adding a base.

18 (new): The process of claim 17 wherein the starch is corn starch, wheat starch, tapioca starch, mung-bean starch, or potato starch.

19 (new): The process of claim 17 wherein the starch is corn starch, wheat starch, or potato starch.

20 (new): The process of claim 17 wherein the starch is from a genetically modified plant.

PATENT
514413-3868

21 (new): The process of claim 17 further comprising the step of maintaining the mixture at a temperature of about 50-120°C for about 5-60 minutes.

22 (new): The process of claim 17 further comprising the step of cooling the mixture to about 0-35°C before the neutralizing step.

23 (new): The process of claim 17 further comprising the step of cooling the mixture to about 0-35°C during the neutralizing step.

24 (new): The process of claim 17 wherein the temperature of the mixture is raised at a rate of about 3-50 K/min.

25 (new): The process of claim 17 wherein the temperature of the mixture is raised to a temperature in the range of about the pasting temperature of the starch to about 15°C above the pasting temperature of the starch.

26 (new): The process of claim 17 wherein the temperature of the mixture is raised to a temperature in the range of about 15°C above the pasting temperature of the starch to about 50°C above the pasting temperature of the starch.

27 (new): A thermochemically modified starch obtained by the process of claim 17.

28 (new): The thermochemically modified starch of claim 27 which is granular.

PATENT
514413-3868

29 (new): A food comprising the thermochemically modified starch of claim 27.

30 (new): A food intermediate product comprising the thermochemically modified starch of claim 27.

31 (new): A food composition comprising the thermochemically modified starch of claim 27.

32 (new): A gelatin substitute comprising the thermochemically modified starch of claim 27.

33 (new): A food comprising the gelatin substitute of claim 32.

34 (new) A food intermediate product comprising the gelatin substitute of claim 32.

35 (new) A food composition comprising the gelatin substitute of claim 32.

36 (new): A fat substitute comprising the thermochemically modified starch of claim 27.

37 (new): A food comprising the fat substitute of claim 36.

38 (new): A food intermediate product comprising the fat substitute of claim 36.

PATENT
514413-3868

39 (new): A food composition comprising the fat substitute of claim 36.

40 (new): A thermochemically modified starch obtained by the process of claim 19.

41 (new): A thermochemically modified starch obtained by the process of claim 20.
